

The San Diego Union-Tribune



COVER STORY



BY
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DID YOU KNOW?

SAN DIEGO'S NEWEST BURGER SPOT — IT OPENED JUST TWO MONTHS AGO — IS BAR-
RIO LOGAN'S **MISH-MASH**. ITS HALF-POUND BRANDT BEEF BURGERS COME WITH CRISPY FRIED ONION STRINGS, GARLIC AIOLI AND GOAT CHEESE STUFFING. 1985 NATIONAL AVE. (619) 955-8544 OR MISH-MASHSD.COM.



PAM KRAGEN U-T

A ground Kobe beef burger at Bertrand at Mr. A's restaurant in Bankers Hill.

SAN DIEGO'S BEST NEIGHBORHOOD BURGERS

IN HONOR OF NATIONAL HAMBURGER DAY, TRY ONE OF THESE PATTIES AT A LOCALLY OWNED RESTAURANT NEAR YOU

Saturday is National Hamburger Day, so if you ever needed a reason to head out and sample a few, we offer a collection of our favorite burgers from homegrown restaurants in a neighborhood near you.

Bankers Hill

The three B's make Bankers Hill's burger central. First up is **Balboa Bar & Grill**, a new bar with an old-fashioned, affordable 1/3-pound burger that tops with locals. There are six to choose from, but we like the namesake Balboa Burger. 1863 Fifth Ave. (619) 955-8525 or thebalboabrandgrill.com. Ber-

trand at Mr. A's is better known for its spectacular view, but its house-ground Kobe burger (made with different toppings every day, like Hilliker's Ranch eggs and barbecued short ribs) is a worthy match for the sunset. 2550 Fifth Ave., (619) 239-1377 or asrestaurant.com. **Bankers Hill Bar + Restaurant's** famed BH Burger is a deluxe, but still straightforward, classic with white cheddar, pickled onions and buttery brioche bun with crunchy sizzling fries. 2202 Fourth Ave. (619) 231-0222 or bankershillsd.com.

Carlsbad

Pure Burger's ultra-juicy, grass-

fed, locally sourced, never-frozen burgers are the centerpiece of this quick-service, family-owned eatery in Bressi Ranch. Don't skip the fries. 2641 Gateway Road. (760) 683-5101 or pure-burger.com. **Notorious Burgers'** B.I.G. Burger starts with a Brandt beef ground chuck patty, topped with honey-cured bacon, cave-aged cheddar, grilled onions, local tomatoes, lettuce and secret, spicy sauce. 6955 El Camino Real. (760) 431-2929 or notoriousburgers.com. The year-old **Craft Burger** serves half-pound Angus burgers on fresh-baked brioche buns. Simple and good. 300 Carlsbad Village Drive, Suite 120. (760) 453-7974 or

craftburgerco.com.

Downtown

Whiskey Girl's succulent whiskey burger is basted with whiskey, topped with Philly sirloin steak, sautéed onions, bacon and cheddar and mozzarella cheeses on a branded brioche bun and served with Parmesan fries and a shot of Jack Daniel's. 702 Fifth Ave. (619) 236-1616 or whiskeygirl.com. **Neighborhood** gastropub can be credited for sparking no less than San Diego's gourmet burger trend and its owners' (CH Projects) booming restaurant empire. The double-patty American Burger's NH sauce is addictive. 777 G

Oceanside

The middle letters of "burger" were the name inspiration for **Urge Gastropub & Whiskey Bank**. Of its five signature burgers, the best-seller is the California, with a grass-fed beef patty topped with beer-batter fries, avocado, aged cheddar, spicy aioli and more. 2002 S. Coast Highway. (760) 429-7424 or urgegastropub.com. The Hawaiian-inspired Loco Moco Burger at **Hello Betty Fish House** is a savory treat, with brown gravy, Spam slices and fried egg and grilled onions. 211 Mission Ave. (760) 722-1008 or helloworldoceanside.com.



URGE GASTROPUB

The California Burger at Urge Gastropub in Rancho Bernardo is stuffed with fries and avocado.